

1
AN 70-03-n0106 7000.
TI (Plastic, spreadable food product.).
CA Unilever NV.
SO Netherlands-Patent-Application , 6 817 346.
LG Ne.
YR 69.

SC N : Fats, Oils and Margarine.

AB A margarine with an improved, butter-like consistency comprises a substantially unprocessed, cooled emulsion which contains 70-90 % fat, has a dilatation value at 25 degree C of 100-400 mmsup3/25 g, and is, together with 1 part of the water content of the product, dispersed in a continuous phase formed by the rest of the water content. The emulsion comprises a system of 2 emulsifiers, 1 for stabilizing the emulsion and the other for maintaining the product in the destabilized state. The hydrophile-lipophile-balance factor of the first emulsifier is 11.0-18.0, and that of the destabilizing emulsifier is 3.5-7.0. greater than or equal 1 of the emulsifiers comprises a derivate of a saturated fatty acid or an alcohol having 10-24 C atoms; 1 of the emulsifiers contains a protein-like colloid such as sodium caseinate.

DE EMULSIFYING-AGENTS, VISCOSITY, MARGARINE: Emulsifiers and consistency of margarine .